

Check which class applies:

# TOWN OF WESTMINSTER

11 South Street WESTMINSTER, MASSACHUSETTS 01473 (978) 874-7409 · Fax (978) 874-7462 BOH@westminster-ma.gov

#### **BOARD OF HEALTH**

# Application for All Temporary Food Establishment Permits

_Class 0 Temporary Food Establishment- non-profit organization (provide 501C (3))	\$NC
_Class 1 Temporary Food Establishment- facility/vendor operates less than 14 days	OR <b>\$25</b>
A Single event/festival featuring prepackaged food or non-TCS foods*	
*Non-TCS Foods includes but are not limited to: foods which do not require	G
_Class 2 Temporary Food Establishment- facility/vendor operates less than 14 days	OR
A Single event featuring cooking, preparing, and/or serving meals on site	\$45
_Class 3 Blanket Permit 5 or more vendors with one overseeing manager.	Per Vendor is \$25
Number of vendors Answer questions on next page ***	
Class 4 Seasonal Food Establishment (6 Month Permit)-Mobile unit, cart, tent	\$55
All applicants/vendors must fill out and attach pages 2 & 3 with applicants	pplication. Applications
are due 30 days before the event.	ф
Name of Applicant:	
Name of Temporary Food Establishment:	
Food Establishment Address:	
Name of Event(s):	
Date(s) of Event:	
Location of Event:	
Applicant Phone #:	
Applicant Email Address:	· · · · · · · · · · · · · · · · · · ·
Name of certified person- in charge (PIC) of food:	
PIC Phone #: Home/work:Cell:	
Email Address:	
Will you be serving out of a food truck: yes no	
Menu of items served (attach menu if preferred):	

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Hand wash station set up:								
How will temperatures be properly maintained at the event?								
How will the foods be transported to the event?								
Explain how sanitation will be maintained at the event?								
Type of Sanitizer used:								
Describe how foods will be handled, served or distributed at the event?								

#### \*\*\* Class 3 permits only: Complete on separate sheet. Please write legibly.

- Attach a list of all vendors and names of lead persons at each booth, attending this Event.
- Attach ALL foods or beverage items to be sold or distributed from each vendor's booth.
  - Attach all local BOH food permit, licenses, or serve-safe certifications for each vendor-label specific to each vendor- Submit to Westminster Board of Health.

#### All vendors must submit to BOH:

- Serve- Safe Certificate and Allergen Awareness Certificate
- Current food vending license from local BOH or State Wholesale license
- Hawker & Peddler License if applicable (food truck)
- Commissary letter. Required if you do not own a brick and mortar restaurant for food prep.
- Complete page 3 of the application: how all foods will be stored/cooked
- Check payable to "Town of Westminster"

This application is null without the proper approval by the BOH

I agree to strictly follow food safety and sanitary procedures to prevent cross contamination and food-borne illnesses according to MDPH Food Code, 105 CMR 590 in its entirety.

Signature	Date
Send by mail or e-mail to the Wes	stminster MA Food Inspector:
aconlin@westminster-ma.gov	



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# Food Preparation at the Temporary Food Establishment

FOOD	THAW How? Where?	CUT/WASH ASSEMBLE Where?	COLD HOLDING How? Where?	COOK How? Where?	HOT HOLDING How? Where?	REHEATING How? Where?	PREPORTIONED PACKAGES/ COMMERCIAL PACKAGING

List each food item and identify where each preparation procedure will take placeat the Temporary Food Establishment.